**Thai House Restaurant**

**HOURS/ PRICES**

Hours for delivery and prices are chosen by the restaurant and may differ from in-house pricing and hours.

**DISTANCE CHARGES**

We happily deliver to surrounding areas! The $3.99 delivery fee covers the first 4 miles from the restaurant. A $1 pro-rated distance fee will apply for each additional mile. 15 mile limit.

**ATTENTION CUSTOMER**

NEW CUSTOMERS with orders $50.00 or more, may enter the code 50THAI at checkout to receive $3.99 off delivery.

**UTENSILS**

Chopsticks
Napkins
Plasticware

**PHO AND NOODLES**

<table>
<thead>
<tr>
<th>Pho</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Pho</td>
<td>$16.20</td>
</tr>
<tr>
<td>Chicken Pho</td>
<td>$15.00</td>
</tr>
<tr>
<td>Pho Tofu</td>
<td>$15.00</td>
</tr>
<tr>
<td>Soft or Fried Tofu</td>
<td></td>
</tr>
<tr>
<td>Vegetable Pho</td>
<td>$15.00</td>
</tr>
<tr>
<td>Seafood Pho</td>
<td>$19.14</td>
</tr>
<tr>
<td>Bangkok Noodle Soup</td>
<td>$15.00</td>
</tr>
</tbody>
</table>

**SOUps**

Rice noodles in broth with bean sprouts, green onion and cilantro. Choice of meat or vegetable.

Egg Noodle Soup $15.00
- Egg noodle in broth with bok choy, green onions, cilantro, choice of meat or vegetable

Tom Yum Noodle Soup $15.00
- Rice noodles in broth with bean sprouts, ground roasted peanut, green onion, and cilantro. Choice of meat or vegetable

Pacific Noodle Soup $19.14
- Rice noodles in broth with prawns, scallops, squid, bean sprouts, cilantro, green onion, and spinach

Won Ton Soup $15.00
- Shrimp, wontons, and slices of BBQ pork, in broth with bok choy, green onions and cilantro.

Duck Noodle Soup $20.34
- Maple leaf duck with egg noodles in duck broth with bok choy, green onion and cilantro

Khao Soi $16.20
- Popular Thai Northern Style Noodle Curry with, egg noodle, crispy noodle, red onion, pickled green mustard, bean sprout, green onion and home made chili paste and lime

**APPETIZERS**

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Organic Edamame</td>
<td>$5.94</td>
</tr>
<tr>
<td>Egg Roll (2)</td>
<td>$8.34</td>
</tr>
<tr>
<td>Crispy Tofu</td>
<td>$8.34</td>
</tr>
<tr>
<td>Fresh tofu fried until crispy on the outside and soft on the inside. Served with sweet chili sauce.</td>
<td></td>
</tr>
<tr>
<td>Fresh Garden Wraps (2)</td>
<td>$9.54</td>
</tr>
<tr>
<td>Lettuce, tofu, noodles, carrot, cucumber, celery and Thai basil wrapped in rice paper, served with hoisin homemade dipping sauce</td>
<td></td>
</tr>
<tr>
<td>Spring Rolls (5)</td>
<td>$9.54</td>
</tr>
<tr>
<td>Vegetable, taro and glass noodles wrapper in a pastry.</td>
<td></td>
</tr>
<tr>
<td>Fish Cakes (5)</td>
<td>$9.54</td>
</tr>
<tr>
<td>Fish paste, red curry pastes, green bean and kaffir lime leaves</td>
<td></td>
</tr>
<tr>
<td>Thai House Dumplings (5)</td>
<td>$9.54</td>
</tr>
<tr>
<td>Ground pork, shrimp, chicken, garlic, celery, carrot, shiitake mushroom, egg, water chestnuts and onion, wrapped in a wonton wrapper</td>
<td></td>
</tr>
<tr>
<td>Crab Rangoon (5)</td>
<td>$9.54</td>
</tr>
<tr>
<td>A mixture of cream cheese, imitation crab and garlic. Wrapper in a wonton wrapper.</td>
<td></td>
</tr>
<tr>
<td>Prawns Rolls (6)</td>
<td>$10.74</td>
</tr>
<tr>
<td>Fresh garlic and jumbo prawn rolled in a pastry</td>
<td></td>
</tr>
<tr>
<td>Golden Calamari</td>
<td>$10.74</td>
</tr>
<tr>
<td>Fresh calamari lightly breaded and fried.</td>
<td></td>
</tr>
<tr>
<td>Chicken Satay (4)</td>
<td>$11.94</td>
</tr>
<tr>
<td>Chicken tender marinated in Thai herb grilled on a skewer. Served with peanut sauce and small cucumber salad.</td>
<td></td>
</tr>
</tbody>
</table>

**SOUPS**

<table>
<thead>
<tr>
<th>Soup</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jasmine Rice Stir-fried with mixed vegetables, onion and egg topped with cilantro</td>
<td></td>
</tr>
<tr>
<td>Basil Fried Rice</td>
<td>$16.20</td>
</tr>
<tr>
<td>Jasmine rice stir-fried with fresh Thai basil, chili peppers, bell peppers and onions with home made chili paste. Topped with crispy basil</td>
<td></td>
</tr>
<tr>
<td>Mango Fried Rice</td>
<td>$17.40</td>
</tr>
<tr>
<td>Jasmine Rice Stir-fried with fresh mango, mixed vegetable, onion and egg. With home made sauce</td>
<td></td>
</tr>
</tbody>
</table>

**DRINKS**

**Signature Drinks**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thai Iced Tea</td>
<td>$5.40</td>
</tr>
<tr>
<td>Thai Iced Coffee</td>
<td>$5.40</td>
</tr>
<tr>
<td>Tropical Paradise Iced Tea</td>
<td>$4.74</td>
</tr>
<tr>
<td>Soda</td>
<td>$5.40</td>
</tr>
<tr>
<td>Pepsi</td>
<td>$4.74</td>
</tr>
<tr>
<td>Diet Pepsi</td>
<td>$4.74</td>
</tr>
<tr>
<td>Sierra Mist</td>
<td>$4.74</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$4.74</td>
</tr>
<tr>
<td>Root Beer</td>
<td>$4.74</td>
</tr>
<tr>
<td>Dr Pepper</td>
<td>$4.74</td>
</tr>
<tr>
<td>Non Alcoholic</td>
<td>$4.74</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$4.74</td>
</tr>
<tr>
<td>Bubble Tea</td>
<td>$5.94</td>
</tr>
<tr>
<td>Strawberry Lemonade</td>
<td>$4.74</td>
</tr>
<tr>
<td>Shirley Temple</td>
<td>$4.74</td>
</tr>
<tr>
<td>Roy Rogers</td>
<td>$4.74</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$1.80</td>
</tr>
</tbody>
</table>

**DESSERT**

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sticky Rice and Mango</td>
<td>$10.74</td>
</tr>
<tr>
<td>Warm Thai tasty sticky rice in coconut milk served with mango</td>
<td></td>
</tr>
<tr>
<td>Fried Banana with Ice cream</td>
<td>$11.94</td>
</tr>
<tr>
<td>Fried Banana with Ice cream</td>
<td>$11.94</td>
</tr>
<tr>
<td>Black Rice Pudding</td>
<td>$6.60</td>
</tr>
<tr>
<td>Black Rice Pudding</td>
<td>$5.94</td>
</tr>
</tbody>
</table>

**SIDE ORDERS**

<table>
<thead>
<tr>
<th>Side</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jasmin Rice</td>
<td>$2.34</td>
</tr>
<tr>
<td>Brown Rice</td>
<td>$3.00</td>
</tr>
<tr>
<td>Side of Peanut Sauce</td>
<td>$4.80</td>
</tr>
<tr>
<td>Side of Stewed Vegetable 5oz</td>
<td>$1.50</td>
</tr>
<tr>
<td>Side of Stewed Vegetable 6oz</td>
<td>$1.50</td>
</tr>
<tr>
<td>Small Dipping sauce 4oz</td>
<td>$1.50</td>
</tr>
<tr>
<td>Extra Prawn</td>
<td>$6.60</td>
</tr>
<tr>
<td>Extra Beef</td>
<td>$4.74</td>
</tr>
<tr>
<td>Extra Squid</td>
<td>$6.60</td>
</tr>
<tr>
<td>Extra Scallop</td>
<td>$7.80</td>
</tr>
<tr>
<td>Extra Seafood</td>
<td>$7.80</td>
</tr>
<tr>
<td>Peanut Sauce</td>
<td>$4.80</td>
</tr>
<tr>
<td>Extra Veggies</td>
<td>$4.20</td>
</tr>
<tr>
<td>Extra Chicken</td>
<td>$4.20</td>
</tr>
</tbody>
</table>
wedge on the side and a choice of protein.

Tropical Fried Rice $17.40
Jasmine Rice Stir-fried with mixed vegetables, yellow onion, Pineapple, eggs, raisins, cashew nuts and yellow curry powder.

Krapoa Gai kai Dow $18.60
Fresh Thai basil and chilis and garlic sautéed with ground chicken, served over a pan fried egg on a bed of steamed rice.

SOUPS
Tom Yum Soup $9.90
Chicken broth with kaffir lime leaves, lemongrass, galangal and spices with mushrooms, tomato and onion. Sprinkled with red and green onion and cilantro.

Tom Kha Soup $9.90
Coconut milk soup with kaffir lime leaves, lemongrass, galangal and spices with mushrooms, cabbage onion and sprinkled with green onion and cilantro.

SALADS
Cucumber Salad $8.34
Cucumbers, mixed salad, red bell pepper and red onion topped with Thai rice vinaigrette dressing and sesame.

Mixed Green Salad $9.00
Fresh lettuce, carrots, fried tofu, cashews, red onion, red bell pepper cucumber. Your choice of homemade peanut or our light ginger dressing.

Larb Ghai $15.00
Ground chicken breast with red onion, Thai toasted rice powder and tossed in lime dressing, sprinkled with green onion and cilantro. Served with Lettuce.

Crying Tiger $16.74
Beef with chili peppers, red onion, cucumber, Thai toasted rice powder and mixed salad, tossed in lime dressing and sprinkled with green onion and cilantro.

Seafood Salad $19.14
Prawns, scallops, mussel and squid tossed with lime dressing, onion, cilantro, ginger, tomato and celery.

Yum Woon Sen $15.00
Glass noodle, prawns, ground chicken tossed with lime dressing, onion, celery, cilantro, tomatoes, red onion and cashews.

Papaya Salad (SomTum) $14.34
Fresh shredded green papaya, tomatoes green bean and roasted ground peanut tossed in a homemade lime dressing.

VEGETARIAN APPETIZERS
Organic Edamame $5.94
Fresh steamed green soybean with a dash of salt.

Spring Rolls (5) $9.54
Vegetable taro and glass noodle wrapped in a pastry and fried until golden and crispy.

CRISPY TOFU $8.34
Fresh tofu fried until crispy on the outside and soft on the inside. Served with sweet chili sauce.

Vegetarian Sampler $19.14
Garden wrap, edamame, crispy tofu and spring rolls.

VEGETARIAN SOUP AND NOODLE SOUP
Tofu Vegetable Soup $14.34
Assorted vegetables with tofu in clear vegetable broth.

Tom Yum Tofu Soup $14.34
Spicy lemongrass soup with straw mushrooms, onion and tofu.

Tom Kah Tofu Soup $14.34
Coconut milk, Thai herbs, lemongrass, tofu and onion.

Vegetarian Pho $14.34
Tofu Pho $14.34

VEGETARIAN FRIED RICE AND NOODLES
Vegetarian Phad Thai $16.20
Stir-fried thin rice noodles with egg, bean sprout, ground roasted peanuts, green onion all in our famous tamarind homemade sauce.

Vegetarian Phad See Lew $16.20
Stir-fried wide rice noodles with egg, broccoli, carrot, in a dark soy sauce.

Vegetarian Phad Kee Mao $16.74
Stir-fried wide rice noodles, fresh Thai basil, bell pepper, onion and broccoli with homemade chili sauce.

Vegetarian Pra Ram Noodles $16.74
Stir-fried thin rice noodles with egg, mushrooms, broccoli, onion, carrot, zucchini, spinach, snow peas, bean sprouts, and our homemade peanut sauce.

Vegetarian Spicy Noodles $16.74
Stir-fried wide rice noodles with egg, fresh Thai basil, mushrooms, broccoli, onion, carrot, zucchini, spinach, snow peas, and homemade chilli sauce.

Vegetarian Rahd Nah $16.20
Stir-fried wide rice noodles with broccoli and topped with yellow bean gravy.

VEGETARIAN FRIED NOODLE DISHES
Pra Ram Noodles $16.74
Stir-fried thin rice noodles with egg, mushrooms, broccoli, onion, carrot, zucchini, spinach, snow peas, bean sprouts, and our homemade peanut sauce.

Rahd Nah $16.20
Stir-fried wide rice noodles with broccoli and topped with yellow bean gravy.

Phad Woon-Sen $16.74
Stir-fried glass noodles, egg, onion, celery, carrots, napa cabbage, mushrooms in our special sauce.

Thai Angel $16.74
Very thin skinny type rice noodle stir fried with fresh vegetables, egg
and yellow curry powder sauce.

**Spicy Noodles**
Stir-fried wide rice noodles with egg, fresh Thai basil, mushrooms, broccoli, onion, carrot, zucchini, spinach, snow peas, and home made chili sauce

**$16.74**

**Phad Thai**
Stir-fried thin rice noodles with egg, bean sprout, ground roasted peanuts, green onion all in our famous tamarind home made sauce.

**$16.20**

**Phad See Lew**
Stir-fried wide rice noodles with egg, broccoli, carrot, in a dark soy sauce

**$16.20**

**Phad Kea Mao**
Stir-fried wide rice noodles with egg, onion, bell pepper, broccoli, fresh Thai basil and home made chili sauce

**$16.74**

**CHEFS SPECIAL**
Served with green salad and steamed rice

**Emerald Salmon**
Fresh grilled salmon topped with our famous homemade green curry sauce and accompanied by Japanese eggplant, broccoli, bell pepper and zucchini. Topped with fresh avocado

**$25.80**

**Sizzling Duck**
Marinated half duck in Thai herbs and spices, fried until golden brown and served on a bed of spinach with homemade ginger sauce mushroom snow pea and bell pepper.

**$29.94**

**Tamarind Prawns**
Lightly breaded and fried prawns, smothered with an original tamarind sauce, cashew nuts, bell peppers, carrots and onions and zucchini

**$25.14**

**Happy Family**
Prawns, scallops, mussels tilapia and squid sauteed with a delicious garlic sauce, curry powder Japanese eggplant, broccoli, bamboo shoots, carrots, onions snow pea, celery and bell peppers.

**$26.34**

**Orange Duck**
Slow roasted duck, glazed with a homemade orange sauce and On a bed of fresh steamed vegetables.

**$29.94**

**Teriyaki Salmon**
Grilled salmon, smothered in homemade teriyaki sauce and served with broccoli, cabbage and carrot

**$25.14**

**Hula Halibut**
Fresh grilled halibut smothered in a homemade coconut lemongrass sauce with mushroom, carrot and onion. Served with broccoli

**$32.34**

**Halibut Ginger**
Fresh grilled wild halibut with fresh ginger sauce accompanied with snow peas, carrots and mushrooms

**$32.34**

**Bangkok Ribs**
Baby back ribs marinated in a house special sauce accompanied with shrimp fried rice.

**$23.94**

**Bangkok Black Pepper Beef**
Stir fried beef with zucchini bell pepper and onion, ginger and carrot with home made oyster black pepper sauce on top of green bean and broccoli

**$19.14**

**THAI CURRY**
Served with Steamed rice

**Red Curry**
Red curry paste, coconut milk, Kaffir lime leaves, Fresh Thai basil, bamboo shoots, bell peppers

**$16.20**

**VEGETARIAN ENTREES**

**Vegetarian Yellow Curry**
Yellow curry paste, coconut milk, bell peppers, potatoes, carrots and yellow onion. Sprinkled with crispy fried red onion

**$16.20**

**Vegetarian Temple Cashew Nuts**
Stir fried mushrooms, bell peppers, snow peas, celery, onion, carrot, zucchini and cashew nut in vegetarian homemade sauce

**$16.20**

**Vegetarian Golden Garlic**
Stir fried Fresh garlic and black pepper served on a bed of steamed cabbage, carrot and broccoli, served in a delicious seared garlic sauce

**$16.20**

**Vegetarian Basil**
Stir Fried, Thai basil, bell pepper onion and green bean

**$16.20**

**Vegetarian King of Sweet and Sour**
Stir fried bell pepper, onion, cucumber, snow pea, tomato and pineapple in a home made sweet and sour sauce

**$16.20**

**Vegetarian Swimming Rama**
Stir Fried Broccoli, Spinach, bean sprouts in our home made peanuts sauce.

**$16.20**

**Vegetarian Prikking**
Stir fried fresh green beans, bell peppers, sliced kaffir lime leaves with vegetarian Prikking paste

**$16.20**

**Vegetarian Spicy Eggplant**
Stir Fried Japanese eggplant, fresh Thai basil, bamboo shoots, onion, bell peppers with a chili paste sauce

**$16.20**

**Vegetarian Broccoli Lover**
Sautéed broccoli, shiitake mushrooms, and onions with delicious homemade sauce and garlic

**$16.74**

**Vegetarian Ginger Field**
Fresh ginger, Jew’s ear mushroom, mushrooms, bell peppers, celery, carrots. With soy bean paste sauce

**$16.20**

**Mixed Vegetables**
Stir fried assorted vegetables, garlic, mushroom bell pepper, carrot broccoli, onion, zucchini, cabbage, snow pea and Vegetarian homemade sauce.

**$16.20**

**Vegetarian Green Beans Garlic**
Sautéed green beans, fresh garlic.

**$16.20**

**Vegetarian Emerald Green Beans**
Fresh green beans, and shiitake mushroom, stir fried in a chili paste garlic sauce.

**$16.20**
Green Curry $16.20
Green curry paste, coconut milk, Kaffir lime leaves, Fresh Thai basil, bamboo shoots, bell peppers, zucchini, green beans, and eggplant

Yellow Curry $16.20
Yellow curry paste, coconut milk, bell peppers, potatoes, carrots and yellow onion. Sprinkled with crispy fried red onion

Panang Curry $16.20
Panang curry paste, coconut milk, Kaffir lime leaves, Fresh Thai basil, bamboo shoots, bell peppers, and roasted peanuts

Massaman Curry $16.20
Massaman curry paste, coconut milk, potatoes carrots, onions, peanut sauce, Sprinkled with roasted cashews

Pineapple Curry $16.20
Red curry paste, coconut milk, Kaffir lime leaves, Fresh Thai basil, and bell peppers, pineapple and tomato

Jungle Curry (No coconut milk) $16.20
Red curry paste, green beans, bamboo shoots, bell peppers, carrots, zucchini, mushroom, Thai basil and krachai root.

Avocado Green Curry $19.14
Fresh sliced chicken slow cooked with green curry paste, coconut milk, bamboo shoots, bell pepper eggplant, green bean, thai basil and fresh avocado

STIR-FRIED DISHES

Temple Cashew $15.54
Stir fried mushroom, bell pepper, snow peas, celery, onions, carrot, zucchini, and cashews in a homemade sauce

Golden Garlic $15.54
Stir fried Fresh garlic and black pepper served on a bed of steamed cabbage, carrot and broccoli, served in a delicious seared garlic sauce

Pagoda Basil $15.54
Stir fried basil, bell peppers, onions, green beans and fresh chili peppers.

King of Sweet and Sour $15.54
Stir fried bell pepper, snow peas, onions, Pineapple, tomatoes, cucumbers, in home made sweet and sour sauce

Mongolian Beef $17.94
Stir fried beef, bell pepper, carrot, onion, mushrooms in a special home made sauce on a bed of broccoli and zucchini

Swimming Rama $15.54
Stir Fried Broccoli, Spinach, bean sprouts in our home made peanuts sauce.

Prikkhing Princess $15.54
Stir Fried Green beans, kaffir lime leaves, and bell pepper with Prikking paste

Spicy Eggplant $15.54
Stir Fried Japanese eggplant, fresh Thai basil, bamboo shoots, onion, bell peppers with a chili paste sauce

Queen of Pearl $16.74
Stir Fried Shiitake mushroom, mushrooms, onion, and broccoli with a delicious oyster and garlic sauce

Bangkok Spices $15.54
Stir Fried fresh Thai basil, Bamboo shoots, bell peppers, onions, fresh chili peppers with chili paste

Orange Chicken $15.54
Stir Fried crispy chicken with fresh orange, carrots, broccoli, onions,
mushroom and orange sauce.

Ginger Field $15.54
Fresh ginger, Jew's ear mushroom, mushrooms, bell peppers, onions, celery, carrots. With soy bean paste sauce

Mango Prawn $19.14
Stir-fried prawns with mango, basil, onion, zucchini and bell pepper

Crispy garlic Chicken $15.54
Crispy chicken breast, garlic, home-made chili sauce, bedded with mixed salad.